

HERITAGE CREMANT DE LIMOUX - BRUT

AOP Crémant de Limoux

Héritage



Winemaker's note

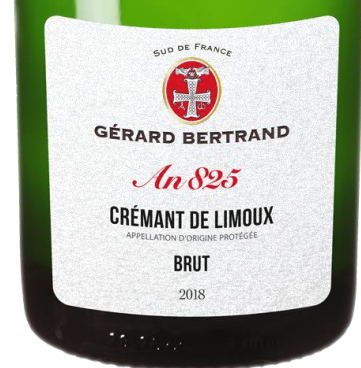
Gérard Bertrand reveals the history of the great terroirs of the South of France.

The first written trace of the Abbey of Saint Hilaire date back to 825. The Abbey is located near Limoux and is famous for having housed the monks who discovered the secret of effervescent wines.



Winemaker's note

The grapes are harvested early by hand, in order to retain a good level of acidity. Upon arrival at the winery, the fruit is immediately pressed in a pneumatic pressing machine. The must is transferred to the vats for an alcoholic fermentation, using the same process used for still wines. The wine is then transferred to sealed bottles for the fermentation, in accordance with the traditional method. To finish, we disgorge the bottles and perform the traditional dosage which is very precise in order to keep a real freshness and wine balance



Tasting notes

A beautiful, golden yellow colour.

Complex, aromatic nose revealing hints of white flower, honey, green apple and toast.

Crisp, elegant structure on the palate, where the fine texture of the bubbles complements the wine naturally.

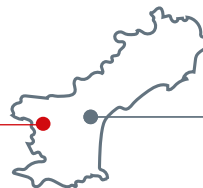
Perfect as an aperitif served at 10°C, or matched with goat cheese (Cabecou, Pelardon, Rocamadour...) and sweet desserts.



Grape varieties

Chardonnay, Chenin blanc, Pinot noir, Mauzac

Limoux



Narbonne

